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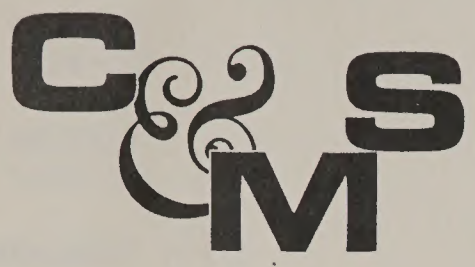


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UNITED STATES DEPARTMENT OF AGRICULTURE



# Consumer Protection Programs

Program Issuances  
For The Period

5/3/70 - 5/16/70

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UNITED STATES DEPARTMENT OF AGRICULTURE

May DU 8-3285  
McDavid DU 8-4026

Washington, May 7, 1970

Secretary Hardin Names Five New Members to Food Inspection Advisory Committee:

Secretary of Agriculture Clifford M. Hardin today announced appointment of five State officials to the National Food Inspection Advisory Committee, which coordinates Federal-State cooperative activities in the inspection of meat and poultry.

New members, appointed to fill unexpired terms, are:

Roy Freeland, Secretary, Kansas State Board of Agriculture.

John W. Lewis, Director, Illinois Department of Agriculture.

J. Robert Miller, Commissioner, Kentucky Department of Agriculture.

Donald W. Moos, Director, Washington Department of Agriculture.

Elmer Schlaphoff, Director, Nebraska Department of Agriculture.

The committee, made up of 17 heads of State agencies responsible for meat and poultry inspection programs, meets quarterly to consult with officials of USDA's Consumer and Marketing Service on Federal and State administration of inspection programs. The next meeting is scheduled for July 8 in Washington, D. C.

Two laws -- the Wholesome Meat Act of 1967 and the Wholesome Poultry Products Act of 1968 -- provide for Federal assistance to the States in developing and administering State inspection programs that are "at least equal" to Federal inspection requirements.

The committee duties include helping promote uniformity among State programs and between Federal and State programs, under a common Federal-State goal of strong consumer protection.

Other State officials of the committee are:

Phillip Alampi, Secretary, New Jersey Department of Agriculture.

Doyle Conner, Commissioner, Florida Department of Agriculture.

Dexter D. Davis, Commissioner, Missouri Department of Agriculture.

Charles P. Ellington, Director, Services and Control Programs, Maryland State Board of Agriculture.

Joseph H. Francis, Chairman, Utah State Board of Agriculture.

Donald E. Wilkinson, Secretary, Wisconsin Department of Agriculture.

W. F. Moss, Commissioner, Tennessee Department of Agriculture.

Dave L. Pearce, Commissioner, Louisiana Department of Agriculture.

James E. Peavy, Commissioner, Texas State Department of Health.

Stanley I. Trenhaile, Commissioner, Idaho Department of Agriculture.

Don J. Wickham, Commissioner, New York Department of Agriculture and Markets.

Herald G. Wixom, Assistant Director, Animal Industry, California Department of Agriculture.

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UNITED STATES DEPARTMENT OF AGRICULTURE

USDA Broiler Advisory Committee Meets:

Washington, May 7, 1970

U.S. Department of Agriculture programs related to the broiler industry were discussed today during the first meeting of the 16-member Broiler Advisory Committee.

The committee was named last month (USDA Press Release 1074-70) by Secretary of Agriculture Clifford Hardin to advise USDA in the areas of legislation, rules and regulations, and regulatory and marketing problems related to the broiler industry.

Assistant Secretary Richard E. Lyng, chairman of the committee, told the members that with the constant changes and advances being made in the poultry industry, USDA is interested in obtaining views and insights of the industry as it carries out its programs. Broad areas of responsibility of USDA involving the poultry industry, he said, include marketing, inspection, market news, purchase programs, and commodity trading.

He said that USDA has extensive consumer responsibilities, in addition to its responsibilities in serving agriculture, and its final program decisions must be for the ultimate benefit of all sectors of the public.

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UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMER AND MARKETING SERVICE  
WASHINGTON, D.C. 20250

**DEPARTMENT OF AGRICULTURE**  
**Consumer and Marketing Service**  
**HUMANELY SLAUGHTERED LIVESTOCK**

**Identification of Carcasses; Changes in Lists of Establishments**

Pursuant to section 4 of the Act of August 27, 1958 (7 U.S.C. 1904), and the statement of policy thereunder in 9 CFR 381.1, the lists (35 F.R. 2895, 4976, and 5594) of establishments which are operated under Federal inspection pursuant to the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and which use humane methods of slaughter and incidental handling of livestock are hereby amended as follows:

The reference to Triolo Brothers, Establishment 706, and the reference to swine with respect to such establishment are deleted.

The following table lists species at additional establishments and additional species at previously listed establishments that have been reported as being slaughtered and handled humanely.

Name of establishment	Establishment No.	Cattle	Calves	Sheep	Goats	Swine	Horses	Mules
P & H Packing Co., Inc.	2211A		(*)					
Link Packing Co.	2472	(*)				(*)		
Hewlett Wholesale Meat	5524	(*)						
Bergman Meat Packing Co., Inc.	6788	(*)	(*)		(*)	(*)		
Cessnun Abattoir	7082	(*)		(*)	(*)	(*)		
Heard's Sausage Co.	7088					(*)		
Diamond Meat Co., Inc.	4765					(*)		
New establishments reported: 7								
Estes Packing Co.	319		(*)					
Rudnick Packing Co., Inc.	326		(*)					
Callaway Packing Co., Inc.	688			(*)				
Alice Packing Co.	921		(*)					
Associated Meat Packers, Inc.	1472		(*)					
Dixie Packing Co.	2271		(*)					
Lamesa Meat Co.	2272			(*)				
Joe's Packing Co.	7022			(*)		(*)		
H. A. S. Sweetmeat, Inc.	7025		(*)					
Species added: 10								

Done at Washington, D.C., on May 7, 1970.

G. H. WISE,  
Deputy Administrator,  
Consumer Protection.

[F.R. Doc. 70-5837; Filed, May 12, 1970; 8:47 a.m.]



UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Consumer Protection Programs  
Washington, D. C. 20250

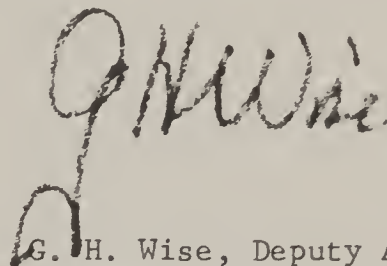
CP NOTICE 38

INFORMATION FOR: Regional Directors, Officers in Charge, Sub-circuit  
Supervisors  
All Other Interested Persons

Error in Handbook 191

On page 5 of Agriculture Handbook 191, please correct the paragraph headed "Acceptance of Plant Waste System" to read as follows:

The sewage disposal system must be acceptable to the State or local health authority having jurisdiction over such matters. A letter from the appropriate health agency indicating that the proposed sewage system is satisfactory to that agency must be submitted to the Officer-in-Charge before inspection can be inaugurated at the plant.



G. H. Wise, Deputy Administrator  
Consumer Protection Programs

DISTRIBUTION: ES11-16, ES16-1, 02010, 02028, 02032  
02037, 02039, 02268, 02083, 02283, 02285, 02293

May 15, 1970





UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Consumer Protection Programs  
Washington, D. C. 20250

## MANUAL OF MEAT INSPECTION PROCEDURES

CHANGE: 33

May 15, 1970

### PAGE CONTROL CHART

Remove Page	Dated	Insert Page	Dated
3g	1-23-70	3g	5-15-70
		3h	Undated
101 and 101a	1-23-70	101	5-15-70
		101a	1-23-70
262 and 263	Undated	262 and 263	5-15-70
		263a	Undated



## Section 302.5(C1)

1. Immediate action will be taken to correct the deficiency.

2. A report of the findings will be forwarded through the Officer in Charge to the Regional Office. These reports will be kept on file and become the evidence for possible suspension of inspection.

\*-D. RETAIL STORES LOCATED WITHIN AN OFFICIAL ESTABLISHMENT. Any activity performed in such retail stores requires some inspectional supervision. The degree of inspection may be adjusted to the types of activities.

A thorough review by a Program inspector or supervisor once a month when only retail store operations are being performed should be sufficient to insure that the general requirements are being maintained when all the following conditions exist:

1. The retail operations and production quantities are consistent with the description of a retail operation in Part 303 of the proposed Meat Inspection Regulations.

2. All resulting product (such as trimmings, fabricated cuts, ground meats, etc.) from the retail activities are disposed of through the retail store outlet only.

3. Plant management accepts its responsibility to apply acceptable controls adequate to prevent comingling of retail processed products with other products of the official establishment.

4. The retail operations or facilities do not create any nuisances or potential sanitation problems that may affect facilities or inspected product in any part of the official establishment.

5. Only federally inspected meat or poultry products and byproducts or food products in wholesome condition are received and/or processed and offered for sale in the retail store.

6. Inedible materials in properly identified containers are taken to the inedible department or area of the official establishment to be tanked or denatured and removed by a renderer.

Whenever deficiencies of these requirements are noted, actions as outlined in Section 302.5C of the Manual shall be taken.

Operations other than those described above, or those producing products for wholesale distribution, would require more frequent inspectional surveillance. The requirements of minimal or limited inspection outlined in Section 302.5 of the Manual should then be applied.-\*

## 302.6 Monthly Visits by Supervisors to Federally Inspected Establishments.

Supervisors shall make visits to each establishment at least monthly while operations are being conducted for the purpose of providing a continuing check on the functioning of the establishment and the inspection service with relation to the major items of interest in the program. Such visits shall be

## Section 302.6

made by those supervisors not directly engaged in inspection in that establishment review, and may be the type of visit made in periods between in-depth reviews.

Monthly visits to seasonally operated establishments are not required during periods of inactivity.

For the purposes of maintaining an accurate record of the plants visited as a result of this procedure, the supervisors should log these establishment numbers daily under the section headed "general assignment" on their T&A Report, Form AD-318. When the number of plants visited exceeds the space available on the Form AD-318, they should log this record on the reverse side of that copy of that T&A which is kept for their personal file. Copies of this record should be maintained by these supervisors for 1 year for this purpose.

## Section 318.7

318.7 Meat byproducts containing large amounts of skin, such as detached bacon rinds, pork snouts, lips, and ears, shall not be shipped from the official establishment unless these products are free of visible hair roots and otherwise suitable for inclusion in the manufacture of meat food products such as souse, scrapple, head cheese, etc.

However, if the packages are marked to indicate the skins, pork snouts, lips or ears are intended for rendering or gelatin manufacture, then freedom from visible hair roots will not be required.

\*-The following procedure is applicable only in verifying that pork skins used for popping are free of visible hair roots.-\*

### A. Definitions

1. Sample Unit - 25 square inches drawn from one carton in the lot. If necessary, more than one skin may be drawn from a carton in order to obtain an aggregate of at least 25 square inches.

2. Sample Size - the number of sample units to be included in the sample.

3. Defective Inspection Unit - a square inch of skin containing one or more hair roots.

4. Acceptance Number (ac) - the number in a sampling plan that indicates the maximum number of defects allowed.

5. Rejection Number (re) - the number in a sampling plan that indicates the minimum number of defects that will cause a lot to fail.

6. Random Sample - a sample selected from a lot in a manner whereby each unit in the lot has an equal chance of being chosen.

7. Lot - a collection of units of product offered for inspection at one time and at one place.

### B. Inspection Procedures

#### 1. Sampling

a. Sampling plans and acceptance and rejection numbers for various lot sizes and inspection levels are listed in Table 1.

b. Select the proper sample size according to the number of pounds in the lot.

c. Randomly select the proper number of sample units from the lot.

\*-2. Inspection

- a. If skins are frozen, remove frost before attempting to inspect for hair roots.
- b. Place a 5" x 5" transparency (lined into 25 one-square inch blocks) over the approximate center of the sample unit.
- c. Examine 10 one-square inch blocks out of the 25. Predetermine which shall be the 10 inspection units from that sample unit. (The transparency can be made with 15 of the 25 one-square inch blocks blacked out so that only the 10 required blocks will be transparent. See page 101b.)
- d. A defect is a one-square inch block that contains one or more visible hair roots. Do not examine more than 10 one-square inch blocks on any sample unit.
- e. If the total number of defects is greater than the acceptance number for the appropriate lot size and sampling plan, the lot is retained.

3. Reinspection

- a. A failing lot may be reinspected after the lot has been reworked. The tightened sampling plan shall be used for all resubmitted lots.

Table 1: Normal and Tightened Inspection Plans

Lot Size (expressed in pounds)	Sample Size (number of sample units)	Total Number of One-Square Inch Blocks Examined	<u>Normal Inspection</u>		<u>Tightened Inspection</u>	
			Ac. No.	Re. No.	Ac.No.	Re. No.
Under 3000	6	60	10	11	7	8
3001 - 12000	12	120	17	18	12	13
12001 - 18000	20	200	27	28	19	20
Over 18000	32	320	41	42	28	29

-\*

Section 324.119(A2)

- b. Meat is derived from animals which received veterinary ante-mortem and post-mortem inspection.
- c. Meat is sound and fit for human consumption with no indication of hog cholera (Swine Fever) or other contagious animal disease.
- d. There is no foot-and-mouth disease in the United States.

324.121 PORTUGAL

A. Meat and meat food products are subject on importation to laboratory testing by the Portugese government to assure freedom from contamination by organisms harmful to human and/or animal health. Special certification regarding freedom of organisms is not required on export and will not be given by the inspector.

324.125 ST. VINCENT ISLAND

A. Meat Products

1. Export certificate covering fresh, cured, or smoked products destined to St. Vincent Island may be modified by adding the statement, "The United States is free of foot-and-mouth disease."

324.127 SALVADOR

A. Meat Products

1. Export certificate must be visaed by consul of that country.

324.133 UNION OF SOUTH AFRICA

\*-A. Animal Casings

1. A veterinary health certificate on Department letterhead with the following statement will be issued:

"I, the undersigned, \_\_\_\_\_  
duly authorized Veterinary Officer at \_\_\_\_\_  
hereby certify that:

- 1. The casings described below were derived from animals, slaughtered in \_\_\_\_\_  
at an abattoir under Government inspection;
- 2. The animals received ante- and post-mortem examination and were found free from Foot and Mouth Disease, Swine Fever, Vesicular Exanthema and other diseases of cattle, sheep, and swine at the time of slaughter;
- 3. The casings were clean and sound, prepared and handled in a sanitary manner and not exposed to contagion or contagious matter prior to exportation to the Republic: -★

\*-Kind :  
Packed in :  
Weight :  
Marked :  
Official marks :  
Consigner :  
Consignee :  
Destination :

The Veterinary Officer of \_\_\_\_\_

at \_\_\_\_\_

Date \_\_\_\_\_

324.137 SWEDEN

A. Meat Products

1. Prohibition on pork products due to hog cholera. On the reverse of the export certificate, "The meat or product described in this certificate was packed in a sanitary manner and is fit for human consumption."

(Signed)-\*

324.139 SWITZERLAND

A. Meat Products

1. Issue Form CP-412-5.

2. Pork and pork products exported to Switzerland will be subjected to trichoscopic examination at destination. In addition, shipments must be certified by an official veterinarian as meeting the following conditions:

a. The pigs were derived from a state participating in the Federal-State hog cholera eradication program.

b. The pork is derived from pigs slaughtered in a permanently supervised slaughterhouse and were found to be healthy before and after slaughter.

c. The pork is wholesome and does not contain any anti-septic whatever.

d. The pork has been prepared, handled, and dispatched according to the prevailing sanitary regulation.

These statements may be placed on the reverse side of the sanitary certificate or submitted separately on Department letterhead stationery.

324.148      VENEZUELA

A.      Meat Products

(R)1.    The following certification in Spanish or English may be added to the reverse of the regular export certificate or on letterhead stationery at the request of the exporter for pork exported to Venezuela:

"I certify that the product shipped under the certificate has been processed by a method approved by the United States Department of Agriculture which method is adequate to destroy any possible live trichinae. I further certify that this product has been held in a freezer for a period of not less than 30 days at a temperature not in excess of 5° F.

"  
\_\_\_\_\_  
Officer in Charge

"Yo certifico que el producto enviado y amperado por este certificado ha sido processado por metados aprobados por el Departamento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier triquina que pudiese existir. Asimismo certifico que este producto ha sido mantenido en un congelador durante un periodo no menor de 30 días y a una temperatura no excediendo 5 grados Fahrenheit."

It will be satisfactory to provide a modified variation of the certificate to suit other methods of treating pork for trichinae providing an accurate Spanish translation can be provided.

